
How to bake a
Brizzle™ cake

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Guests remember the cake, not the dinner

The result: worth the effort







A more detailed "Dummies" version of this recipe resides at Google Knol:

http://knol.google.com/k/murry-shohat/how-to-bake-a-brizzle-cake-for-dummies/2srzofgvr8kjr/6#

Cast


C&H
PURE CANE SUGAR
HERSHEY'S SYRUP
KIRKLAND
PURE VANILLA
Crisco
Duncan Hines
Moist Deluxe
CLASSIC YELLOW CAKE
JELL-O
HEATH

List

Cake

- 1 box yellow cake mix
- 1 small box instant pistachio pudding mix
- Fresh eggs – 6 small, 5 medium or 4 large
- 1 cup orange juice
- ½ cup trans fat-free cooking oil
- ½ tsp pure Vanilla extract
- ¾ cup walnuts or pecans (whole and broken large pieces)
- ¾ cup Hershey's chocolate syrup
- 2 tablespoons all purpose flour
- Pam or baking spray

Brizzle Icing

- 8 – 12 whole walnut or pecan halves
- ½ cup Heath Bits 'O Brickle
- 1 cup powdered sugar
- 1 oz. Grand Marnier



Creative Substitutions

Cake

- White cake mix (not Angel food)
- 1 small box instant Vanilla pudding
- 1 cup tangerine or tropical fruit juice such as Mango, Pineapple or Passion Fruit
- ¾ cup dark chocolate syrup or fudge syrup (warmed just enough to pour)
- Or ¾ cup pure Maple syrup

Brizzle Icing

- 1 oz. Kahlua, Irish Cream, Drambuie or Pecan Praline liqueur
- Or use orange juice or tropical fruit juice

Tools



or



Plus...

- Forks
- Mixing bowls
- Electric mixer
- Dinner-size plate
- 12” wax paper square









Flouring

- Spray baking pan with Pam or baking spray
- Add all-purpose flour and shake to coat. Dump excess



1 & 2

- Preheat oven to 350°
- Empty cake and pudding mixes into medium mixing bowl, gently hand stir together
- Using scraper, form a 5" crater in middle of bowl
- Break eggs into the crater and hand scramble with fork to blend yolks and whites





3 & 4

- At low speed, mix thoroughly to moisten the batter

- Beat on medium or high speed for 2 – 3 minutes
- Use scraper to coax the batter sticking to the side toward the center. A thick batter is the result





5 & 6

- Pour three-fourths of the batter into the floured baking pan
- Shake and bump the pan to distribute evenly. Don’t dislodge the bottom





7

- Distribute ¾ cup of walnuts or pecans evenly over the top of the batter. Don’t mix them in.



8 & 9

- Add ¾ cup syrup to batter remaining in mixing bowl,
- Blend on medium at least a minute, using scraper as needed

- Pour evenly over the nut-topped batter in baking pan
- Shake & bump to distribute
- Don't swirl or cut in – the magic of baking does this





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- Bake at 350° for 50 – 60 minutes
- Check at 45 minutes
- Cake is done when a wood toothpick inserted in center comes out with a few crumbs (moist, not dry)
- Or, press down with a fingertip. Brizzle cake is done when the center springs back slowly



11 & 12

- Remove from oven and allow to cool about 20 minutes on a rack or on your range
- Run the icing spreader around the sides of the pan to loosen the cake
- Work a bamboo skewer between the tube and cake to release





13 & 14

- Place a flat dinner plate over top of pan
- Carefully turn over (careful – the bottom of the pan is hot)
- Cake should drop onto the plate
- Remove pan
- Place square of wax paper over the bottom of the cake
- Use another plate or the cake carrier to flip right side up
- Wax paper makes it easy to center





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- Place 8 – 12 whole walnuts or pecans evenly around top of the warm cake
- You'll cut between these when serving (if you can find 'em under the icing)



Brizzle


C&H
CANE SUGAR
C&H
Pure
CANE
SUGAR
POWDERED
HEATH
BITS 'O BRICKLE
Toffee Bits
Grand Marnier

16 & 17

- In small bowl, combine powdered sugar and 15 – 20 drops of liqueur
- Blend with fork until thick but slightly drippy
- Adjust with sugar or liqueur



- Add ½ cup of brickle bits to the glaze, whisking in
- Thin with liqueur if needed, to keep the glaze slightly drippy



Viola

- Using fork, ice the cake by drizzling ample drops over the top
- Encourage drops to drip down the side
- If glaze thickens, blend in a few more drops of liqueur
- Glaze hardens as cake cools



Serving & Keeping Fresh

- Cut into 8 – 12 slices
- Cut between walnuts if you can find ‘em under the glaze
- Expect requests for 2nds
- Store leftover cake covered
- Briefly heat slices in a microwave (10 – 15 seconds) to release aromas at serving time





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Thanks,

nobarking